

**PDP COMMODITY**  
**SAMPLE FACT SHEET**  
*(effective 10/01/01)*

**PRODUCT:** Fresh Mushrooms (MU)

**SAMPLING PROCEDURES:** Sampling begins October 1, 2001. Mushrooms will be sampled for two (2) years continuing through September 2003. Mushrooms will be sampled at the single rate.

**VARIETIES:** Over 2,500 different varieties. For PDP, sample, Agaricus (white or button), chanterelle, crimini, enoki, morel, oyster, procini, portabella, shiitake, woodear .

**AVAILABILITY:** Year round.

**SAMPLE SIZE:** 3 pounds

**ACCEPTABLE PRODUCTS:** Agaricus and brown (portabella and crimini)

**UNACCEPTABLE PRODUCTS:** Fresh cut, or salad mixtures. Exotic varieties which include, but not limited too, chanterelle, enoki, morel, oyster, procini, shiitake, and woodear.

**PACKAGING AND SHIPPING:** Mushrooms should not be packaged and shipped in the same box with other ethylene producing/sensitive fresh commodities. It is recommended that mushrooms be packaged in paper bags rather than plastic.

**Mushroom samples collected from bulk containers must be packaged in plastic bags. Puncture the bag several for proper ventilation. If there is a slight chance that the mushrooms will come in contact with a paper sample bag, samples should be place in a plastic bag. Additionally, sample collectors should note on the PDP SIF the type of container the sample was sampled from (i.e., bulk cardboard container) or the type of prepackaged container (i.e. Styrofoam, plastic clam shell, etc).**

All mushroom samples, except California and Maryland, will be shipped to the New York State laboratory (NY1).

**RECOMMENDED TRANSPORT CONDITIONS:**

- Desired transit temperature: 32 degrees F (0 degrees C)
- Desired relative humidity: 95 percent
- Highest freezing point: 30.4 degrees F (-0.9 degrees C)

**ETHYLENE PRODUCER/SENSITIVE:** Yes.

*Updated 5/02/02*